



Colosseum, Rome

## Antipasti - Appetizers

<b>MOZZARELLA MILANESE</b>	6.95
Mozzarella breaded, deep fried with a light tomato sauce on top.	
<b>POLLICIA BOLOGNESE</b>	8.50
Ground veal, seasonal vegetables with rigate sauce and smoked mozzarella.	
<b>POLPETTA DI MANZO</b>	8.50
Meatballs stuffed beef with ricotta cheese in a tomato sauce.	
<b>MILANZANA ALLA PUMIGIANA</b>	9.95
Fryplant topped with ricotta and baked with a touch of tomato sauce.	
<b>COZZE TARANTINO</b>	10.95
Fresh seafood and scallops cooked in a touch of fresh tomato, garlic and white wine sauce.	
<b>MOZZARELLA CAPRESE</b>	10.95
Slices of fresh homemade mozzarella, fresh sliced tomatoes and basil.	
<b>CARCOFFI RIPPIFI</b>	10.50
Cherry in season. Fresh olive bread, lemon and/or chili stuffed with succulent beef, mozzarella, garlic and oil.	
<b>CALAMARI FRITTI CON ZUCCHINI</b>	9.50
Deep fried rings of calamari and french fries cooked in a 4000ft. extra-virgin olive.	
<b>MOZZARELLA BURRATA</b>	13.95
Burrata mozzarella, sliced tomato in balsamic vinaigrette with Parma prosciutto.	
<b>TUNA TARTAR</b>	13.95
Sauté grade tuna tartar topped with cleaned ripe avocado and capers over crostini served on a bed of fresh tomato.	

## Zuppe - Soups

<b>PASTA FAGIOLI</b>	5.95
Tomato white bean soup with pasta, and a touch of parmesan.	
<b>BROCCOLI AND ZUCCHINI</b>	5.95
Fresh broccoli, asparagus, angel hair and a touch of fresh tomato.	
<b>LENTICCHIE</b>	5.95
French lentil soup with fresh parmesan.	
<b>CREMA DI CARCIOFI</b>	5.95
Soup of fresh artichoke topped with homemade crostini.	
<b>ZUPPA DI GRANCIO</b>	7.95
Fresh crabmeat in a delicate tomato, olive, onion, garlic with a touch of cream.	
<b>ZUPPA MARE E MONTE</b>	9.95
Fresh fish, rice, calamari, shrimp, clams broth and a touch of tomato with mozzarella.	



Tower of Pisa

## Lunch



Cornelia of Ostia, 1817, 1818

## Insalate - Salads

<b>MISIA</b>	5.95
Crisp radicchio, arugula, lettuce, mushrooms in a balsamic vinegar, tomato juice, dried tomato and ricotta drizzle over all. Add chicken \$3.95 Add shrimp \$4.95	
<b>DI CENARE</b>	6.50
Traditional Caesar salad, topped with croutons and parmesan cheese. Add chicken \$3.95 Add shrimp \$4.95	
<b>PORTOFINO</b>	7.95
Portofino mushrooms marinated in a citrus olive oil, served with arugula salad and shaved parmesan.	
<b>GIELA</b>	8.95
Roasted lettuce, dried tomatoes, peppers, olive, toy cheese and olive oil dressing. Add chicken \$3.95 Add shrimp \$4.95	
<b>MISTICANZA</b>	8.95
Medley of fresh baby greens, cherry tomatoes and ricotta with an orange balsamic honey and lemon mustard dressing. Crostini and/or croutons french fry cheese. Add chicken \$3.95 Add shrimp \$4.95	
<b>HIVIERA</b>	9.95
Crisp radicchio, arugula, lettuce, broccoli, shrimp, tomato juice, olive oil and balsamic vinaigrette.	
<b>AMALFI</b>	12.95
Pineapple, strawberries, Mediterranean mandarin, Pate De Foie gras and tender scallop rings, marinated in citrus olive oil dressing, served with bread, fresh baby arugula and radishes.	
<b>SI. THOPPLZ</b>	10.95
Roasted lettuce, baked potatoes, string beans, olives, tuna, baked eggs and artichokes.	



Trevi Fountain, Rome

## 'Il Carpaccio di Carne

THIN SLICES OF FRESH CURED FILET MIGNON

- ARUGULA CON PARMIGIANO** 10.95  
Roh, arugula and shaved parmesan
- CARCIOFO CON PARMIGIANO** 10.95  
Fresh artichokes and shaved parmesan
- PORTOBELLO AND PARMIGIANO** 10.95  
Portobello mushrooms and shaved parmesan
- PALMITO AND PARMIGIANO** 10.95  
Hearts of palm and shaved parmesan
- AVOCADO AND GAMBERI** 10.95  
Seafood and shrimp
- FFIA AND ARUGULA** 10.95  
Feta cheese and arugula

## 'Il Carpaccio di Pesce

THIN SLICES OF CURED FRESH FISH

- SALMON OR TUNA  
SERVED WITH THE FOLLOWING:
- ARUGULA AND PARMIGIANO** 10.95
  - FRESH ARTICHOKE** 10.95
  - PORTOBELLO AND PARMIGIANO** 10.95
  - SLICES OF ORANGE,  
FRESH PEPPERLONCH,  
LEMON AND OLIVE OIL** 10.95



Lot of San Marco

\*Consuming raw or undercooked meats, poultry, fish, shellfish, or eggs may increase your risk of food-borne illness. Always if you have certain medical conditions.

## La Pasta

(Whole wheat requires advance request)

- CAPPELLINI POMODORO** 11.95  
Simple hot pasta with tomato sauce.  
Add chicken \$3.95 Add shrimp \$4.95
- FETTUCCINI ALFREDO** 12.95  
Fettuccine in a rich, buttery cream sauce.  
Add chicken \$3.95 Add shrimp \$4.95
- CAPPELLINI PRIMAVERA** 12.95  
Angled hot pasta with fresh vegetables  
and marinara sauce.  
Add chicken \$3.95 Add shrimp \$4.95
- FUSILLI AL TELEFONO** 12.95  
Spring shaped pasta, tomato, basil,  
pieces of mozzarella.
- PINNETTE HARRY'S BAR** 12.95  
Three cheese, garlic, oil and fresh spinach,  
sprinkled parmesana cheese and a touch of tomato,  
seasoned breadsticks and parsley.  
Add chicken \$3.95 Add shrimp \$4.95
- LASAGNA** 14.95  
Homemade pasta layered with bechamel  
in a delicious, bolognese sauce.
- MANICOTTI** 14.95  
Homemade pasta stuffed with ricotta cheese and spinach  
in a parmesan cream sauce baked in parchment.
- GNOCCCHI QUATTRO FORMAGGI** 14.95  
Homemade gnocchetti topped in a blended  
cheese cream sauce.
- AGNOLOTTI DEI MAGGIORICI** 12.95  
Homemade rounded pasta filled with ricotta cheese  
and spinach, served in a pink cream sauce.
- FORTELLINI ALBUROIA** 13.50  
Rounded pasta filled with veal, served with pink  
cream sauce.
- LINGUINE DEL SELVAGGIO** 13.50  
Flat ribb pasta in garlic and oil, topped with 3  
types of mushrooms, capers,  
seasoned tomatoes and mozzarella.
- FETTUCCINE DOLCE VITA** 13.95  
Fettuccine tossed in a cream sauce  
with mushrooms and peas.
- EMBALLA ALLA CHEF** 13.95  
Hearty pasta with herbology roasted chicken  
and green spring peas in a cream sauce  
with a touch of lemon.
- SPAGHETTI MEATBALLS** 13.95  
Spaghetti in our homemade tomato sauce  
with our traditional meatballs.
- LINGUINE VONGOLE** 16.95  
Flat ribb pasta, fresh clams, tomato sauce  
and white wine sauce.
- RAGNI DI PORCINI** 14.50  
Tossed stuffed with fresh porcini mushrooms  
and chicken in carbon cream sauce.
- LINGUINE NEL FUNO** 17.95  
Flat ribb pasta, served in an array of fresh  
wild and forest sauce.
- SPAGHETTI BOLOGNESE** 14.50  
Spaghetti pasta with our signature sauce.

## La Pizza

- MARGHERITA** 10.95  
Tomato, mozzarella and basil.
- NAPOLITANA** 10.95  
Tomato sauce, anchovies, capers and olives.
- ORTOLANA** 11.95  
Tomato sauce, mozzarella, spinach, mushrooms,  
red onions, garlic and olive oil.
- PIZZA PUPPONI** 11.95  
Mozzarella, tomato sauce and pepperoni.
- CAPRICCIOSA** 11.95  
Tomato, fresh artichokes and mozzarella.
- QUATTRO FORMAGGI** 12.50  
Mozzarella, capricci, fontina and ricotta.
- PICCANTE** 12.50  
Tomato sauce, Italian sausage and mozzarella.
- INGLESE** 12.95  
Tomato sauce and pork chops.
- PIZZA PIZZA** 12.95  
Tomato sauce, mozzarella, vegetables and Peroni  
prosciutto and olive oil.

## Pollo - Chicken

- POLLO AI CARBONI** 14.95  
Whole fabricated breast of chicken on the grill,  
served in a lemon salad with dried fresh tomatoes,  
olive oil, lemon juice and balsamic vinegar.
- POLLO ALLA MILANESE** 14.95  
Chicken breast lightly broiled, served in a lemon  
salad with dried fresh tomatoes, olive oil,  
lemon juice and balsamic vinegar.
- POLLO PARMIGIANA** 14.95  
Chicken breast lightly broiled, topped  
with mushrooms sauce and melted mozzarella.  
Served with vegetables of the day and potatoes.
- POLLO MARINATA** 14.95  
Chicken breast marinated with a touch of marjoram  
wine, topped with sliced Portobello mushrooms.  
Served with vegetables of the day and potatoes.

## Focaccia E Panini

- ROASTED SAUSAGE PANINI** 10.50  
Homemade roasted Italian sausage combined  
with roasted peppers, fontina cheese  
and caramelized onions.
- GRILLED CHICKEN PANINI** 10.50  
Sliced of chicken combined with Portobello  
mushrooms, sliced fresh tomatoes and mozzarella.
- PROSCIUTTO E MOZZARELLA** 10.50  
Homemade mozzarella with sliced fresh tomatoes  
and Peroni prosciutto.
- FOCACCIA NAPOLITANA** 12.95  
Prosciutto and mozzarella.
- FOCACCIA VILLAGGIO** 12.95  
Roasted chicken with pork chops.
- FOCACCIA SICILIANA** 12.50  
Grilled chicken, roasted peppers,  
olives, and mozzarella.



St. Catherine, 1511

## Pesce - Fish

All dishes are served with fresh vegetable  
of the day and potatoes.

- TILAPIA FRANCESE** 13.95  
Fresh tilapia pan fried, served in a lemon sauce  
with a touch of white wine.
- TUNA** 15.95  
Grilled fresh tuna, capers in a lemon sauce,  
served with arugula salad, dried tomatoes,  
balsamic vinegar and olive oil.
- SALMON** 15.95  
Fresh Atlantic salmon, baked to perfection.
- SNAPPER MAJICIBARO** 16.95  
Tender snapper with a touch of tomato,  
dried juice and white wine.
- SMOKE INH PIZZAIOLA** 16.95  
Smoked fish, black olives, tomato, dry onion  
in a marinara sauce.

## Carni - Meats

- TAGLIATA DI MANZO** 15.95  
Grilled beef tenderloin steaks, served in a lemon  
salad with dried fresh tomatoes, olive oil, lemon  
juice and balsamic vinegar.
- SCALOPPINI LIMONE** 15.95  
Flat scaloppini served in a light lemon butter sauce  
and melted pepper.
- SCALOPPINI AL PORTOBELLO** 15.95  
Flat scaloppini topped, a touch of marjoram wine,  
topped with sliced Portobello mushrooms.
- SCALOPPINI PAILLARD** 15.95  
Flat scaloppini in virgin olive oil, garlic and mozzarella.
- TENDERLOIN DIANA** 17.95  
Tenderloin marinated with mushrooms and onion  
in a three-meat tomato sauce with a touch of lemon.



Boats at San Marco, Venice